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(54) **PROCESSED SOYBEAN  $\beta$ -CONGLYCININ PROTEIN**

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See application file for complete search history.

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(57) **ABSTRACT**

By heating a solution or paste containing soybean  $\beta$ -conglycinin protein under acidic conditions, it is possible to provide soybean  $\beta$ -conglycinin protein whose high hydration property and high viscosity, which are problematic in various food processing using it or at the time of ingestion thereof, are improved.

**2 Claims, No Drawings**